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Sanitary Law

OF THE

STATE OF IOWA

Effective July 4, 1913

W. B. BARNEY

Dairy and Food Commissioner
DES MOINES, IOWA

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SANITARY LAW

Section 1. Buildings—food.—That every building, room, basement or cellar occupied or used as a bakery, confectionery, cannery, packing house, slaughter house, dairy, creamery, cheese factory, restaurant, hotel, grocery, meat market or other place or apartment used wholly or in part for the preparation for sale, manufacture, packing, storing, sale or distribution of any food, shall be properly lighted, drained, plumbed and ventilated and conducted with strict regard to the influence of such conditions upon the purity and wholesomeness of the food therein produced; and for the purpose of this act the term "Food" as used herein, shall include all articles used for food, drink, confectionery or condiment, intended for man or domestic animals, whether simple, mixed or compound, and all substances or ingredients used in the preparation thereof.

Sec. 2. Equipment—vehicles.—The floors, side walls, ceilings, furniture, receptacles, implements, equipment, and machinery of every establishment or place where food is manufactured, packed, stored, sold or distributed, and all cars, trucks and vehicles used in the transportation of food products, shall at all times be kept in a clean, healthful and sanitary condition, and for the purpose of this act, unclean, unhealthful or insanitary conditions shall be deemed to exist unless food in the process of manufacture, preparation, packing, storing, sale, distribution or transportation is securely protected from flies, dust, dirt, and as far as may be necessary by all reasonable means from all other foreign or injurious contamination; and unless the refuse, dirt and the waste products subject to decomposition and fermentation incident to the manufacture, preparation, packing, storing, selling, distributing and transporting of food are removed daily; and unless all trucks, trays, boxes, baskets, buckets, and all other receptacles, chutes, platforms, racks, tables, shelves, hooks and all knives, saws, cleavers, and all other utensils and machinery used in moving, handling, cutting, chopping, mixing, canning and all other processes are kept thoroughly cleaned, and unless the clothing of operatives, employes, clerks, or other persons therein employed, is clean.

Sec. 3. Buildings—how constructed.—The side walls and ceilings of every bakery, confectionery, creamery, cheese factory, hotel and restaurant kitchen, shall be plastered, wainscoted, or ceiled with metal, cement or other suitable material approved by the state dairy and food commissioner, and shall be oil painted or kept well lime washed, and all interior wood work in every bakery, confectionery, creamery, cheese factory, hotel and restaurant kitchen, shall be washed clean and every building, room, basement or cellar occupied or used for the preparation, manufacture, packing, storage, sale or distribution of food,

shall have an impermeable floor made of cement or tile laid in cement, grouted brick, wood or other suitable non-absorbent material which can be flushed and washed clean with water.

Sec. 4. Doors—windows—screened.—The doors, windows and other openings of every food-producing or distributing establishment during the fly season shall be fitted with self-closing screen doors and wire window screens of not coarser than 14-mesh wire gauze, provided that this section shall not apply to sheds used for husking corn, nor to warehouses or store-rooms used for the storage or handling of the finished product in original packages.

Sec. 5. Toilets—lavatories.—Every building, room, basement or cellar occupied or used for the preparation, manufacture, packing, canning, sale or distribution of food, shall have convenient toilet, or toilet rooms separate and apart from the room or rooms where the process of production, manufacture, packing, canning, selling or distribution is conducted. The floors of such toilet rooms shall be cement, tile, wood, brick or other non-absorbent material, and shall be washed and scoured daily. Such toilet or toilets shall be furnished with separate ventilating flues or pipes, discharging into soil pipes, or on the outside of the building in which they are situated.

Lavatories and washrooms shall be adjacent to toilet rooms and shall be supplied with soap, running water and clean towels, and shall be maintained in a sanitary condition. Operatives, employes, clerks and all persons who handle the material from which food is prepared or the finished product, before beginning work or after visiting toilet or toilets, shall wash their hands and arms thoroughly in clean water.

Sec. 6. Cuspidors.—Cuspidors for the use of operatives, employes, clerks or other persons shall be provided whenever necessary, and each cuspidor shall be thoroughly emptied and washed daily with disinfectant solution and five ounces of such solution shall be left in each cuspidor while it is in use. No operative, employe or other person shall expectorate within any building, room, basement or cellar where the production, manufacture, packing, storing, preparation or sale of any food is conducted except in cuspidors as provided for herein.

Sec. 7. Living in work rooms prohibited.—No person or persons shall be allowed to live or sleep in any workroom of a bakeshop, kitchen, dining room, confectionery, creamery, cheese factory, or place where food is prepared for sale, served, or sold.

Sec. 8. Diseased persons.—No employer shall require, permit or suffer any person, nor shall any person work in a building, room, basement, cellar or vehicle occupied or used for the production, manufacture, packing, storage, sale, distribution and transportation of food, who is affected with any venereal disease, smallpox, diphtheria, scarlet fever, yellow fever, tuberculosis or consumption, bubonic plague, Asiatic cholera, leprosy, trachoma, typhoid fever, epidemic dysentery, measles, mumps, German measles, whooping cough, chickenpox or any other infectious or contagious disease.

Sec. 9. Slaughter houses—construction—compulsory sanitation—insanitary conditions.—(a) Every person owning, leasing or occupying any place, room or building wherein cattle, sheep, swine, poultry, or other animals are killed or dressed, or any market, public or private, shall cause such place, room, building or market to be kept at all times thoroughly cleaned and purified, and all offal, blood, fat, garbage, manure or other unwholesome or offensive refuse shall be removed therefrom at least once every twenty-four hours, if used continuously, or if only occasionally, within twenty-four hours after using; and the floors of such building, place or premise shall have an impermeable floor, made of cement or tile laid in cement, brick or other non-absorbent material which can be flushed and washed clean with water, and which shall be approved by the state dairy and food commissioner or his authorized agent. No blood pit, dung pit, offal pit, or privy well shall remain or be constructed within any place, room or building; nor shall swine be kept or fed within 150 feet of the slaughter house. Doors and windows must be screened to exclude flies, and side walls painted or whitewashed.

(b) Slaughter houses are required to be kept in a sanitary condition, and insanitary conditions shall be deemed to exist wherever any one or more of the following conditions appear or are found, to-wit: If the slaughter house is dilapidated, and in a state of decay; if the floors or side walls are soaked with decaying blood or other animal matter; if cobwebs or other evidence of filth or neglect are present; if the drainage of the slaughter house or slaughter house yard is not sufficient; if maggots or filthy pools or hog-wallows exist in the slaughter house yard or under the slaughter house; if storage hides kept in slaughter house are in pools of filth, or infested with maggots, or giving out vile odors; if the water supply used in connection with the cleansing or preparation is not pure and unpolluted; or if the odors of putrefaction plainly exist therein; if the bones or refuse are not burned or buried; if dead animals are being used as feed without first being thoroughly cooked; if carcasses are transported from place to place when not covered with clean, white cloths, or if kept in unclean, bad-smelling ice boxes, refrigerators or storage rooms.

(c) If the floors of such killing places are found to be in an insanitary condition by the inspector or health officer, he may require such floors to be constructed of cement or tile laid in cement, or brick, so as to prevent the blood, foul liquid or washings from being absorbed. All new slaughter houses shall be constructed with cement floor and killing beds.

Sec. 10. Street display.—The sidewalk or street display of food products is prohibited unless such products are enclosed in a show case or similar device which shall protect the same from flies, dust or other contamination; and in such display the bottom of the container shall be at least two feet above the surface of the sidewalk; but the sidewalk or street display of meat or meat products is prohibited. The

polishing of fruit or any other food products by any process or in any manner which is insanitary or unclean is hereby declared to be a violation of this act.

Sec. 11. Food screened.—Confectionery, dates, figs, dried and fresh fruits, berries, butter, cheese, and bakery products while on sale or display are required to be properly screened or covered to effectively protect the same from contamination or damage by flies, dust, vermin, or other means.

Sec. 12. License fee—revocation.—No person, firm, or corporation shall operate or conduct a bakery, candy factory, ice cream factory, canning factory, slaughter house, meat market, or place where fresh meats are sold at retail, without being licensed by the state dairy and food commissioner. Each license shall be valid for one year from date of issue, and shall be numbered and contain the name of the person and the location of the place for which the license is issued. No license shall be issued until a fee of three dollars (\$3.00) has been paid to the state dairy and food commissioner, and application for such license shall be made on blanks to be provided by the state dairy and food commissioner. The state dairy and food commissioner may withhold a license from any applicant therefor, whom he may deem unworthy, and he may revoke any license issued under this act. Fees collected under the provisions of this act shall be paid into the state treasury by the state dairy and food commissioner.

Sec. 13. Inspection.—It shall be the duty of the state dairy and food commissioner or appointees to enforce this act. The state food and dairy commissioner, and the food or dairy inspectors of the state shall have full power at all times to enter, and inspect every building, room, basement, cellar, or vehicle occupied or used for the production of foods intended for sale, manufactured for sale, used for storage, distribution, or transportation; and to inspect the premises and all utensils, fixtures, furniture and machinery used as aforesaid. If any person, firm or corporation or food-producing or distributing establishment, conveyance, employer, operative, employe, clerk, driver, or other person is found to be violating any of the provisions of this act, or if the production, preparation, manufacture, packing, storing, sale, distribution or transportation of foods is being conducted in a manner detrimental to the character or quality of the food therein produced, manufactured, packed, stored, sold, distributed or conveyed, such person, firm, or corporation shall be punished as herein provided.

Sec. 14. Penalty.—Any person, firm or corporation, who violates any of the provisions of this act, shall be guilty of a misdemeanor and on conviction shall be punished for the first offense by a fine of not less than ten dollars (\$10.00) nor more than fifty dollars (\$50); for the second offense by a fine of not less than twenty-five dollars (\$25.00) nor more than one hundred dollars (\$100); and for the third and subsequent offense by a fine of two hundred dollars (\$200) and imprisonment in the county jail for not less than thirty nor more than ninety days.

Sec. 15. Repeal.—All acts and parts of acts in conflict with the provisions of this statute are hereby repealed. (Laws of 35th G. A.)

